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HOUSEKEEPERS' CHAT

Friday, November 29, 1929.

NOT FOR PUBLICATION

Subject: "Making the Turkey Into Hash." Recipes from Bureau of Home Economics, U. S. D. A.

Bulletin. available: "Aunt Sammy's Radio Recipes."

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The big day is over. We have counted our blessings. We found a good many things to be thankful for. Among other things, we are thankful there was enough turkey left over for today's dinner. It looked for a while as if there wouldn't be anything left but the bones.

You see Jimmy was home from college, with his room-mate. The same room-mate who came home with him last year. Uncle Ebenezer says it's his opinion that neither Jimmy nor his room-mate had had a bite to eat for three days. But I am glad they did so well by the turkey. It's fun to cook for people who are enthusiastic about what they have to eat.

As the Menu Specialist says, one shouldn't make turkey into hash, or into any other concoction, as long as there is enough left for slicing cold. That is the best possible way to serve left-over turkey. But there comes a time, as you well know, when there isn't enough turkey left for anything but hash.

Here's my recipe, for Turkey Hash. Six ingredients:

2 or 3 cups minced turkey	Onion juice
3 boiled potatoes	Pepper, and
1/2 cup turkey dressing	Salt

Six ingredients: (Repeat)

Cook the potatoes in their skins. When tender, remove the skins, chop the potatoes fine, mix with the turkey and dressing, and season to taste with salt, pepper, and onion juice. Grease lightly a heavy iron skillet, and pat the hash, in an even layer. Cook over a low heat, until a golden brown crust is formed. When brown, place a pan or lid over the skillet, and turn the hash out so the browned side is on top. Slip the uncooked side in the skillet and allow this side to cook a golden brown. Turn onto a plate in the same way as when first turned and garnish with parsley.

Now supposing, just supposing, that your Thanksgiving dinner included pork instead of turkey, and that you have some pork left over.

Every bit of left-over pork is good sliced cold, chopped for sandwiches, or made into an appetizing hot dish. From India there comes the idea of combining pork with green tomatoes or tart apples, in a spicy curry. Have you ever served a

Curry of Pork and Green Tomatoes?

Some day, perhaps tomorrow, when you want something a little out of the ordinary, see what you think of this unusual dish. I shall give you the recipe this morning. Six ingredients, for Curry of Pork and Green Tomatoes.

- 2 cups of chopped, lean, cooked pork
- 1 cup of sliced onion
- 2 tablespoons of pork drippings
- 1 quart of skinned, sliced, green tomatoes
- 1 teaspoon of curry powder, and
- Salt.

Six ingredients, for Curry of Pork and Green Tomatoes: (Repeat)

Cook the onion in the pork drippings for a few minutes. Add the green tomatoes. Cover. Cook until tender. Add the pork, the curry powder, salt to taste, and two or three tablespoons of brown meat juice from the roasting pan, or about half a cupful of brown gravy. Cook until thoroughly heated, and serve in a ring of hot flaky rice, garnished with parsley.

There's one question I should like to answer today. It's a request for a waffle recipe.

I am going to give you the Recipe Lady's method of making waffles, because it is a tried and true method, which won't disappoint you. By the way, why don't you make your waffle batter the night before, and set it in the ice box? It will be just as good as if it had been made fresh in the morning.

Here is the recipe, for waffles; seven ingredients:

1 cup milk	2 teaspoons baking powder
1-1/3 cups sifted soft-wheat flour	1 tablespoon sugar, and
2 tablespoons fat	1/2 teaspoon salt
1 to 2 eggs.	

Count the ingredients again, please. There should be seven: (Repeat ingredients).

In mixing, fold the beaten white of egg into the batter after all the other ingredients have been added. Have the waffle iron hot enough to brown the waffle quickly, and well greased, unless it is the electrically heated aluminum kind. In that case, add an extra tablespoon of melted shortening to the batter.

And that's all, till Monday. I have some good things for you during the month of December. Fruit cakes, candies, and a number of surprises.

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